

Manufacturiers de fours pour  
boulangers, pâtisseries et restaurateurs

## Electric rotary rack oven BVT 180

MODEL : BVT 180 E

Rotary rack oven for bakeries and pastries  
Reliability and energy savings.

Regularity of cooking for optimal performance.

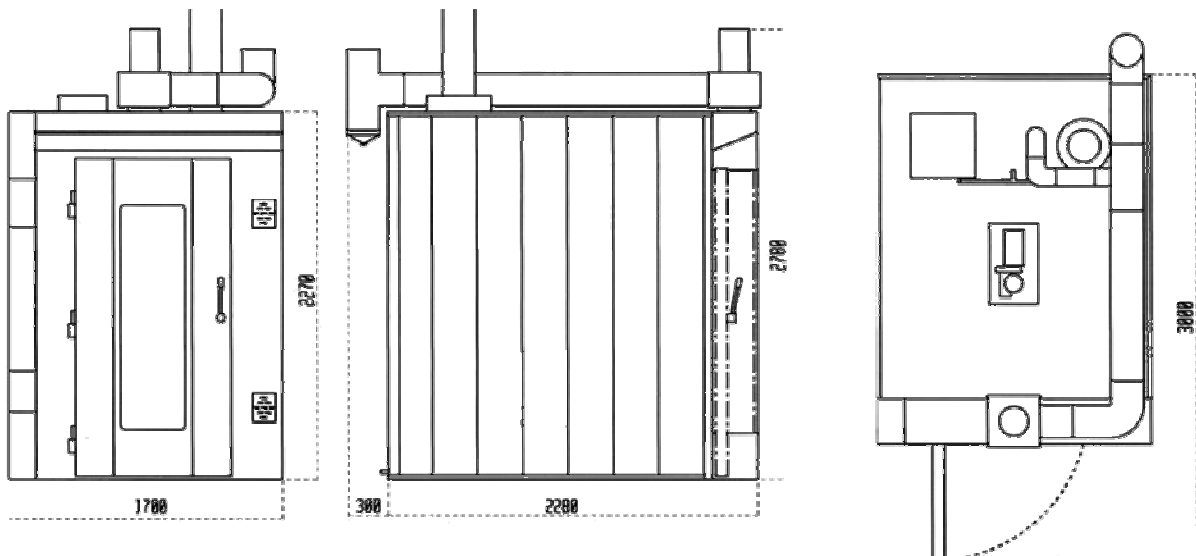
**Capacity** : 18 levels for 750 x 900 mm baking trays  
180 baguettes per baking

For racks dimensions : W 820 x D 905 x H 1845 mm



### Characteristics :

- Right or left hinges
- Control panel on right or left according to your local
- Electromechanical controls for greater reliability
- Power : 61 Kw
- Weight : 2500 Kg
- Dimensions : W 1700 x D 2280 x H 2270 mm
- Over all height : 2780 mm
- Extractor included
- Possible connection GTC
- Delayed light system
- End of baking Flash (Option)



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### Manufacture :

- All stainless steel construction, baking chamber and panels in stainless steel 15/10
- Refractory bricks allowing heat accumulation and important energy saving.
- Double glasses door to avoid heat loss
- All our ovens are made in our factory
- Electric equipment of high quality
- White wool insulation having high insulation and high resistance over time
- Our oven controlled by servo motor
- Front and sides panels in brushed stainless steel
- 6 blades turbine (quantity 3)
- Cage motor tightly closed
- Heating elements austenitic stainless steel shielded - Diameter 10 mm
- Halogen lighting
- High temperature sealing
- Energy saver and end of cooking flash in option



### Reservations :

- Water arrival 1/2''
- Cold water pressure 1 bar
- 3 phases connecting 400V T+N
- Hood diameter : 200 mm
- Steam exhaust diameter : 60 mm
- Drains : diameter for the steam generators overflow : 3/8''
- Steam condensation diameter : 1/2''
- Do allow a 300 mm space on the back of the oven for the engine access

- Regulators set in PID mode (Calculation of inertia temperature stable and precise).  
Incorporate digital timer with an end of cooking alarm.  
Terminal block model for change by a non-technical user.

- **Ensure the use of racks adapted to the platform of Guyon's oven**

### Regulator type M9

